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In view of
problems. In any area — from
research — CEREAL SCIENCE Today will keep you
on current and future developments from industrial,
government, and academic laboratories.

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EUROPE REVISITED

We think you will be interested in these observations made by Dr. Robert A. Larsen of the Pillsbury Co. after several weeks' traveling in Europe and Russia.

• • •

"Perhaps the most striking thing about Europe is the difference between economic conditions today and, for example, as short a time span as two years ago. The existence of the common markets (by this I mean the market of the inner six and the market of the outer seven) has put muscles into European commerce. France has a new vigor. Switzerland looks to the world as her market. The Scandinavian countries are working together as never before. Russia has opened new wheat fields in the East (as Dr. J. A. Anderson from Winnipeg can attest from personal observation). The growing of poultry in huge chicken houses is a reality in Switzer-

land. Pig farming in Sweden is in many ways far advanced.

There are reasons to believe that the common market philosophy will lead to restrictions on imports of wheat to European countries allowing only domestic wheats to be milled. With the prospect of using only local wheats of soft types for making bread flour, and severe restrictions already operating on the use of maturing and bleaching agents in flour, these problems have led to a resurgence of cereal research overseas. This has been aided by the consolidation of milling interests in the various countries and the resulting rise of organizations large enough to support commercial type research organizations. Research work goes on not only in these companies but also in government institutes, universities and private technical institutes.

One has the impression that Europe has not only recovered from the problems caused by the last war but is ready to break through an economic

barrier to a new and very high standard of living. It is a most heartening prospect.

Dr. N. P. Kosmina, head of the All-Soviet Union Institute for Cereal Research in Moscow, sent with me her greetings to her many technical friends in the United States and in Europe. While there, I visited not only with Kosmina but Peter Volansky — head milling engineer of Kosmina's Institute, Dr. I. Isikovich — the man in charge of the Soviet Union Milling School, Dr. Sorolov — in charge of milling machinery design and production for the Ministry of Grain, and Dr. I. Maslov of the All-Soviet Union Institute for Bread Baking. These men and their colleagues were interested in the Pillsbury turbo milling research program, and I was equally interested in the milling research that they have done. As scientists we had much to discuss, and we laid the basis for continued discussions by letter. Having seen Russian facilities and met their people, I hope that they soon come to the United States so that we can do the same for them.

I am sure that is going to happen much more with all European scientists. With the advent of jets, it now is only seven hours to cross the ocean. This is the time span of a working day. With the step-up of research activities here and abroad, we have much to talk about to each other. Face to face discussions of this type are bound to be mutually profitable in many ways."

A Very Merry Christmas



and Happy New Year

from all of us at **DOTY**
Laboratories

1435 Clay St.,
North Kansas City 16, Mo.

